



**BAGNA
CAUDA DAY**

History

The bagna cauda is a typical dish of Piedmont .

The bagna cauda is a poor dish because it is made of garlic and common ingredients.

Ingredients for 4 people

Garlic (4 heads)

Extra virgin olive oil 1 / 2 dl

Anchovies 200 g



Recipe

Break the garlic into cloves, peel it and place in a saucepan and add milk cook until it is soft to the knife. Throw away the milk and then chop roughly. Add a pinch of salt and then place the garlic in the oil. Take the clean anchovies and add to the mixture. Then cook over a low heat, mixing continuously until the mixture is well blended.

What do we eat it with?

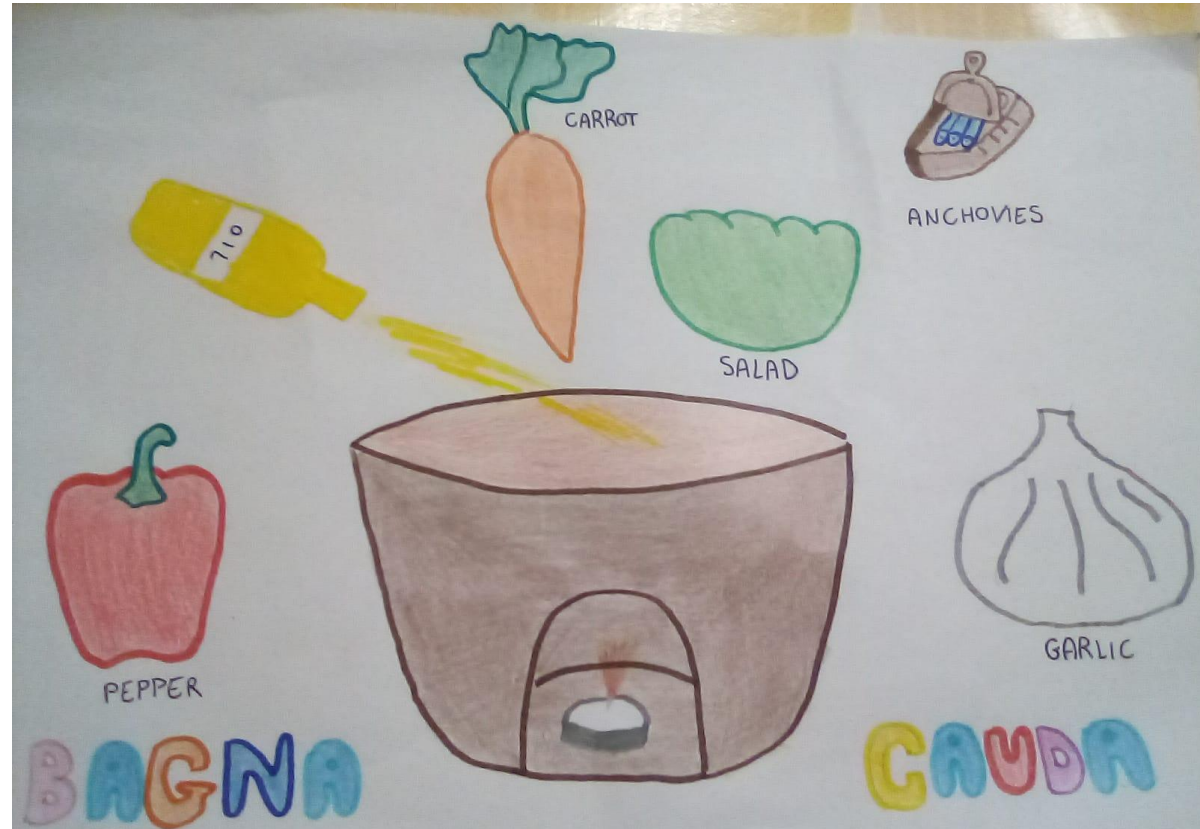
The “hot sauce” is served with raw or cooked vegetables typically used to dip into it such as: cardoons, peppers, cabbage, turnips, beetroot.



To conclude break
a quail egg
and...enjoy your
meal !!!

How do we serve it?

We serve it in a special and typical terracotta warmer called “fujot”, with a candle to keep it hot



ENJOY!
A work by
the 2D
PARINI

